



## User Guide

# SEMI AUTOMATIC MEAT SLICER

ED31 / 4007050

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**Congratulations on the purchase of your new Pro.equip Semi-Automatic Meat Slicer.**

This meat slicer is specifically designed for food use with cold cuts of meat, cooked or raw; boneless meats, breads & some types of cheeses. It is suitable for use in restaurants, hotels, supermarkets and food processing plants.

The machine should work in an environment with relative humidity, not more than 85%.

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**This instruction booklet contains important advice for operation and maintenance. Please keep the booklet in a safe place for future reference.**

## 1. GENERAL PRECAUTIONS — IMPORTANT

**Please read carefully the following instructions before using the semi automatic meat slicer.**

- The power source used must comply with electrical requirements on the label rating.
- The machine must be earthed when using.
- In case of an emergency, please turn off all switches and safely unplug the unit.
- Do not touch food while the slicer is in use. Hands or other parts of the body should not enter the workspace when the machine is running.
- The manufacturer can not be responsible for injuries sustained or for equipment faults if the machine is modified by users themselves.
- The machine can not be flushed by water, for it is not waterproof structure, otherwise it may cause an electric shock and damage the electric parts.
- Please turn off all switches and unplug during cleaning or when machine is not being operated.
- Appropriate clothing & headwear should be worn at all times when operating the machine. Loose clothes can not be worn when operating the machine, and long hair should be covered by a cap or tied up.
- Periodically check the state of the machine, i.e.. blade-cover, carriage, blade and other for damages.
- The machine should be repaired only by the manufacturer or an appointed agent.
- In case of resale, please attach this operation manual.
- Please contact us when you meet other problems which have no detail in the manual operation.
- The machine should not be operated by children or people without suitable experience or training.

### SAFETY LABELS ON THE MACHINE



Reliable earth wire must be connected to avoid personal injury due to leakage.



Keep hands off the workplace when machine running, in case of injury.



Be careful when clean and change blade, and keep hands off the blade edge in case of injury.

## SEMI AUTOMATIC MEAT SLICER

### KEY FEATURES

- Safety Self-Locking Function
- Stainless Steel Blade
- Polished Aluminium Body
- Non-Slip Plastic Legs & Handle
- Easy To Clean



### TECHNICAL DATA SPECIFICATION

<b>DIMENSIONS</b>	Width	480mm
	Depth	370mm
	Height	370mm
	Blade Diameter	250mm
	Slicing Thickness	0.2~12mm
	Slicing Width	180mm
	Weight	18.6kg
<b>POWER</b>	Voltage	220~240V
	Frequency	50Hz
	Power	150W
	Motor Speed	1400Rpm
	Blade Speed	350Rpm

## 3. OPERATING INSTRUCTIONS

### 3.1 BEFORE USE

The slicer should be placed on sturdy, flat platform or desktop and set aside adequate space for the slicer in order to operate, maintain, and ventilate.

Power requirements of the slicer. Power condition: AC, 1 phase, 50Hz.

The slicer has a standard triangle plug with earth wire, the power socket must be the standard triangle.

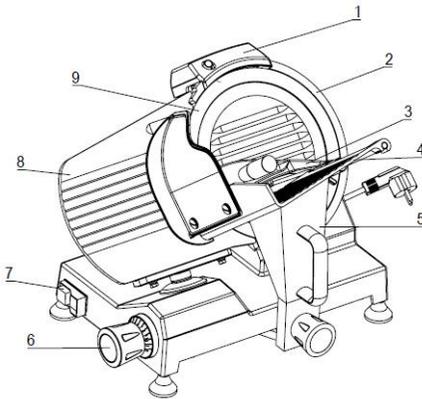
### 3.2 UNPACKING

Before installation, please check all items attached with the machine.

If anything is missing please contact the supplier.

### 3.3 MACHINE PARTS AND THEIR LOCATIONS

Attention: In order to ensure the machine can be used successfully, please carefully read this section and be familiar with the parts and their locations.



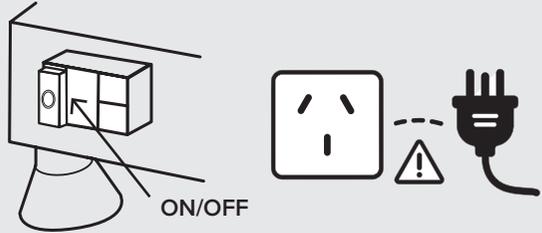
1. Grinding Stool
2. Protect Circle
3. Presser
4. Carrier
5. Slide Bracket
6. Handle Bar
7. Switch
8. Locking Board
9. Blade

### 3.4 LUBRICATION

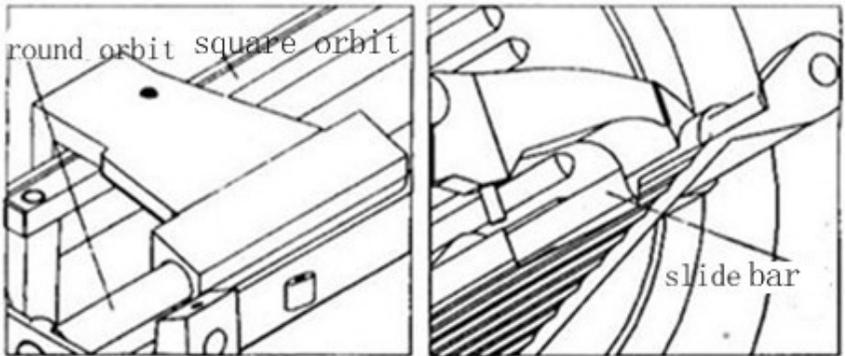
Ensure the machine is switched off. Turn over the machine, spread the lubricating oil on the surface of square orbit and circle orbit every 7 days.

**WARNING**

Turn off the switch and cut off the power of the machine when spreading the oil.



Spread food oil on the slide bracket.

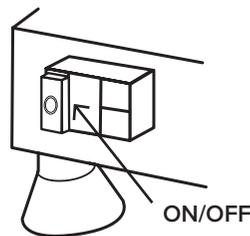


### 3.5 POWER WIRE CONNECTION

The switch is located on the left side of the machine. Turn the switch to “0”, the slicer is turned off.

Insert the plug into the power socket, the rated current should no less than 10A.

When using a 2 phase plug, it should be reliably earthed.



### 3.6 TEST-RUN THE MACHINE WITHOUT LOADING

- 3.6.1 Before you test-run the machine, you should carefully check the tightness and damage of blade cover, carrier, blade and other parts and spread the oil on the surface of square orbit and circle orbit.
- 3.6.2 Press the button to examine if the blade works or not, to exam if there is something unusual happens.
- 3.6.3 If nothing unusual happens, you can use the machine after three minutes unloading work.

### 3.7 BLADE GRINDING

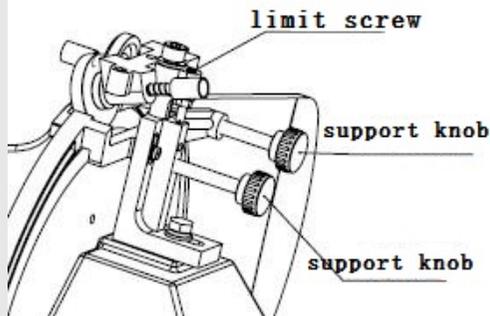
- 3.7.1 The round blade of the meat slicer is made with a high-quality wear-resistant tool steel, the edge of the blade has been sharpened by the manufacturer before-sale.
- 3.7.2 The round blade may turn dull after use and you can choose the grinding stone carried with the equipment to regrind, repeatedly and timely. Before sharpening the blade, you should clean the oil spill to avoid it stains on the wheel. If the wheel is stained by the oil, you can use a brush and alkaline water to clean the grinding stone.
- 3.7.3 When the sharpener is not working, grinding stone should be kept away from blade, when it works, it should get close to the blade.

The method to change the position:

Hold the wheel cover to the proper height, rotate 180 ° and then press the locking knob .

#### ATTENTION

The height of the sharpener is limited by a stud. Elongation of the stud can be adjusted.



- 3.7.4** The sharpener is equipped with two grinding wheels, one is for sharpening wheel, the other one is for the repair of the edge.

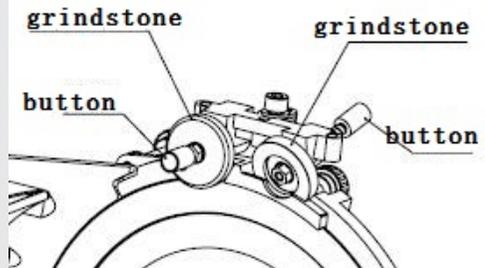
Press the button when sharpening the blade, rotate the blade and press the end of grinding shaft by hands, making grinding stone touch the blade, and rotating blades driven wheel, then the blade can be sharpened.

When sharpening the blade you should press the end of grinding shaft by hands in the aim of repair edge burr, please do not grinding excessively.

**ATTENTION**

Slightly press the grinding shaft, better to produce little spark.

Adjust the position of the grinding stone to make the grinding stone locates on the front side of blade but can not touch the edge of the blade.



**3.7.5 Sharpening effect**

Loosen the stone axis and press button to make the stone out of the blade, press the button to stop the blade, and observe the sharpening effect.

If the blade edge appears sharp burr, it proves that the blade is sharp enough and sharpening is finished. Otherwise you can repeat the process until you feel satisfied.

**WARNING**

Do not use your finger or any other part of your body to test whether the blade is sharp or not..



- 3.7.6** Clean the steel and grinding stone ash on the machine. When cleaning the blade, you can remove the protection cover.

**ATTENTION**

Please don't use water to flush.



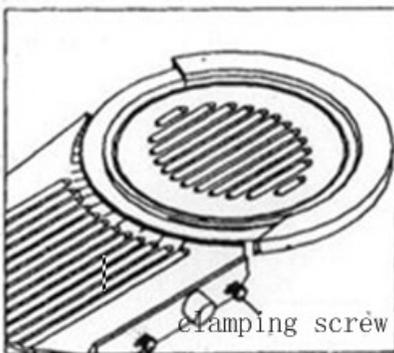
- 3.7.7** After repeated regrinding, the diameter of the blade will become smaller. When the distance between locking board and the edge of the blade is more than 5mm, please loosen the screw on the back of the locking board, move the locking board towards the blade and keep their distance at 2mm, then tight the screw.

### ATTENTION

The blade needs to be changed when its diameter reduced by 12mm.

## 3.8 SLICING THICKNESS ADJUSTMENT

- 3.8.1** The slicing thickness is the distance between the blade and locking board.
- 3.8.2** Counter-clockwise the handle bar, the slice becomes thick, clockwise the handle bar for a thinner slice.
- 3.8.3** When adjusting the thickness of the slice to thick, please remember to eliminate the transmission gap. The solution is first enlarge the slicing thickness then decrease to the desired thickness. When adjusting the thickness of the slice to thin, don't need to eliminate the transmission gap, directly adjust to the desired thickness.



## 3.9 CHANGE THE BLADE

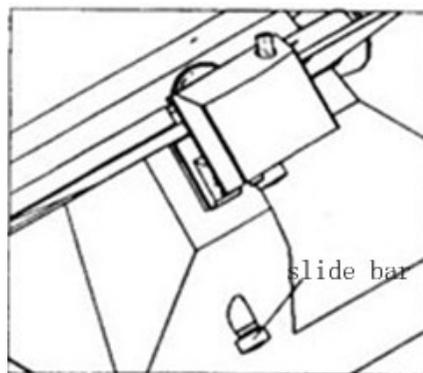
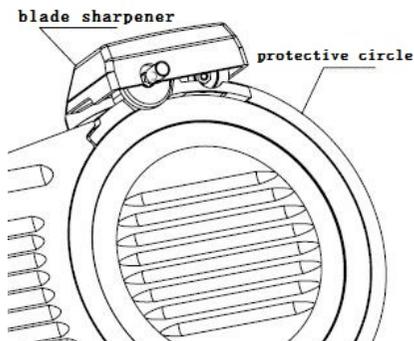
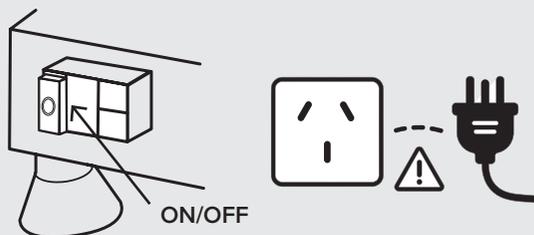
- 3.9.1** Remove the blade cover.  
Remove the carrier away from the blade.  
Unscrew the rod from the back of the machine.  
Move away the blade cover.
- 3.9.2** Remove the sharpener.
- 3.9.3** Take off the blade. Unscrew the three screws, remove the blade evenly.
- 3.9.4** When install the blade; wipe out the locating surface and the blade, gradually tighten the three screws for fixing

### WARNING

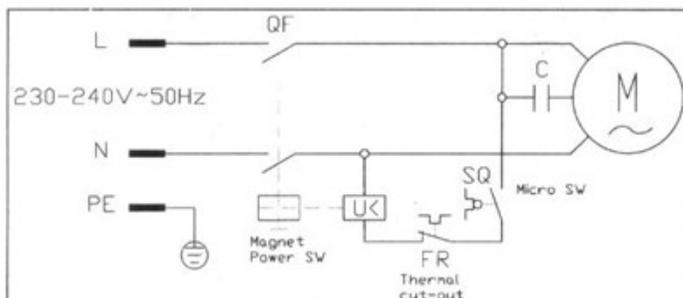
When replacing the blade, the machine must be turned off and power must be cut off.

When replacing the blade, please wear protective gloves.

Take care with the sharp edge when removing or handling the blade.



## 4. CIRCUIT DIAGRAM



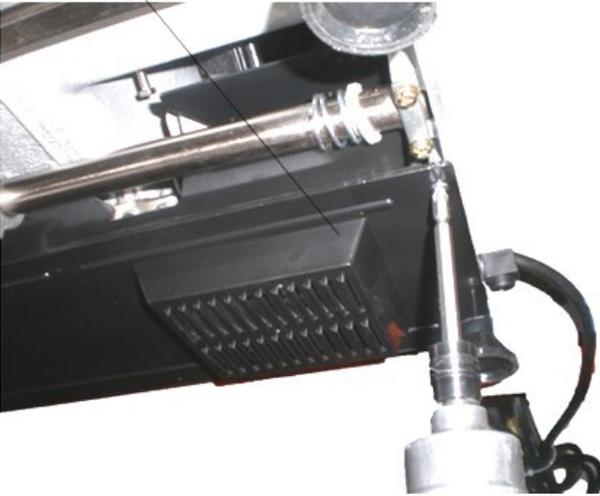
## 5. TROUBLESHOOTING

The machine must be repaired or maintained by a qualified professional.

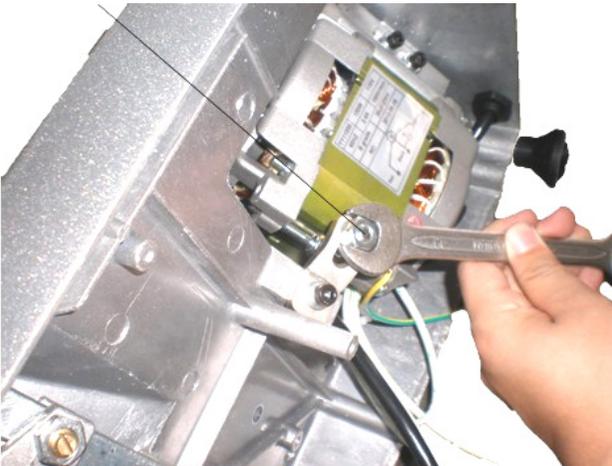
When problems are not listed in the table, or solutions do not work, please contact your distributor.

Problems	Solutions
The machine does not work.	Check whether the machine power connection is reliable.
The machine can not cut meat or the meat slices are irregular.	The blade is not sharp, please read section 3.7 and sharpen the blade correctly.
The blade edge is not sharp.	Check the wheel installation height and grinding angle. Read section 3.7 and use the correct method to sharpen the blade. If the wheel is not pressed, tighten the screw to fix the wheel.
The machine operates slowly.	Take off the bottom board, and adjust the tensioning belt as shown in picture below.  The belt in a new machine should be adjusted every 2-3 months. The belt in an old machine should be adjusted when necessary.

1. Ensure machine is switched off and take off the bottom board



2. Loosen the nut below, and then adjust the belt tension by regulating the nut





FOR MORE INFORMATION, OR TO RE-ORDER, PLEASE CONTACT OUR DISTRIBUTORS.

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